

**School Delivered  
VET courses**



# Cookery

This course provides you with the skills and knowledge to work in a commercial kitchen and will give you the skills to undertake basic cookery tasks, conduct food preparation, and apply the principles of hygiene and food safety.

### Is this course right for me?

Cookery reflects the role of individuals working in kitchens who use a defined range of food preparation and cookery skills to prepare food and menu items. This course focuses on skills and knowledge developed in 'back of house' service.

### Where can this course take me?

This course provides a pathway to work in:

- restaurants
- hotels
- catering operations
- clubs
- pubs
- cafes
- coffee shops

This course can lead to further study, such as:

- Certificate III Apprenticeships in the Hospitality Industry
- SIT30921 Certificate III in Catering
- SIT40516 Certificate IV in Kitchen Management

### Related subjects

- Food Technology
- Business Studies
- Business Services
- Retail Services

Credential Available	Full Certificate
Course code/name	SIT20421 Certificate II in Cookery
ATAR eligible	Yes
Mandatory placement hours	70 hours
SBAT available	Yes
Specialisation required for full qualification	No



For more information contact your VET Coordinator / Careers Adviser, or visit our Internet site: [www.education.nsw.gov.au/school-delivered-vet](http://www.education.nsw.gov.au/school-delivered-vet)